Decay Rate of Apples

Garfield Science Fair

Brelyn Brewton

Garfield Highschool

Grade:11th

Date: December 13th, 2012

Mrs.Rummel

Abstract

In this experiment the first step was to get at least 6 apples of equal size, shape, and, and color. Then you would need water, salt, lemon juice, and 6 empty containers. The next step is to clean the outer side of each apple gently so that not to scratch the skin, and then put them down on a paper towel. After this take some water and fill 4 of the 6 empty containers half way. Now place 2 ½ tablespoons of salt and pour into 2 of the now 4 water filled containers. Following these direction pour two-thirds lemon juice into the 2 water filled (only) containers. Finally place one apple into each container and let them sit for over a period of seven days. Take measurements day-to-day until finished.

Hypothesis

If an apple is placed in salt water the apple will decay slower than in other conditions.

Background

Apples are one of many known fruits that people eat. The problem was that all fruits have to expire and there are many affective ways to preserve food. The experiment was to see how much longer than conventional methods it would take for apples to decay in salt.

Methods & Materials

What was used in the experiment was

1. Lemon juice
2. Containers
3. Water
4. Salt
5. Air
6. Apples
7. Latex gloves
8. Paper towels

There was ½ cups of water used (per container excluding 2). All apples were cleaned and placed in their containers each having only one other with identical conditions. The control in my experiment was the containers with only air since no changes were made to them.

Safety

Caution was used while in the progress of doing the experiment, but no special safety cautions were need other than